

Extend Shelf Life in Bread

Increase profitability, improve
efficiency and reduce waste



Value

For Bakeries

- Extend shelf life
- Improve efficiency:
 - Longer production runs
 - Expanded distribution
 - Improved product quality
- Reduce food waste

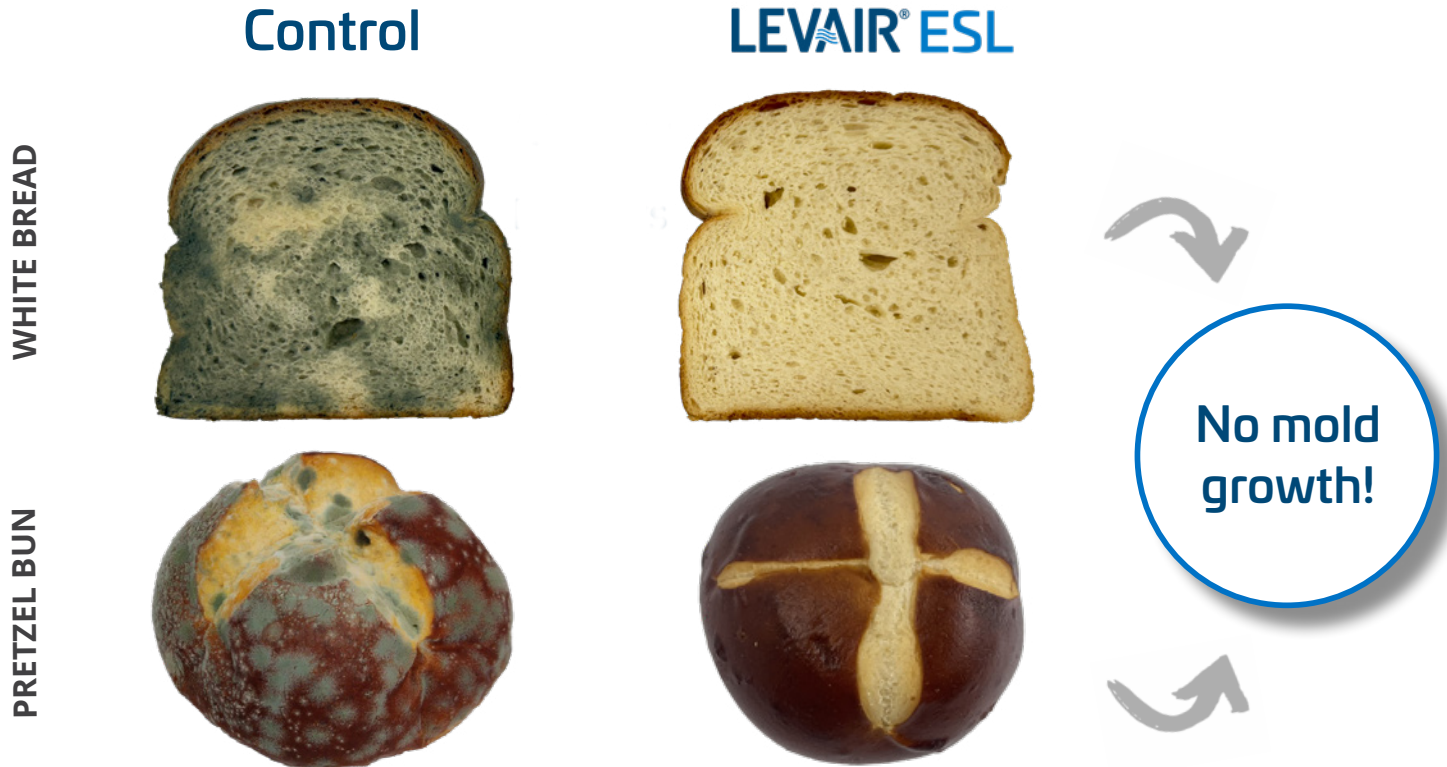
For Consumers

- Reduce expired products
- Minimize out-of-stock items
- Increase customer satisfaction

LEVAIR® ESL Extends Shelf Life

by controlling microbial growth and maintaining freshness

Shelf Life Study After 28 Days



Why Innophos



Market Facing Solutions



Supply Chain Flexibility



Quality & Consistency



Technical Expertise



Global Footprint



Trusted Partnerships

Contact us at www.innophos.com

Innophos, Inc • 259 Prospect Plains Road • Building A • Cranbury, NJ 08512

The information contained herein is provided without warranty, representation, inducement or license of any kind. The information contained herein is intended solely for business-to-business, educational and informational purposes only and is not intended for release or dissemination to retail consumers or other third parties. Although the information provided is, to the best of our knowledge, truthful and accurate, we do not guarantee its accuracy. Recipients are solely responsible for determining the suitability of our products for any contemplated markets, uses and/or applications, and for ensuring that all such uses and applications (including customer's labeling of its products) comply with applicable law. This information may not be reproduced in whole or in part without the express written permission of Innophos and/or its affiliates. Copyright © 2025 Innophos or its affiliates. All Rights Reserved. The Innophos logo, Innophos®, and all products denoted with ® or ™ are registered trademarks or trademarks of Innophos, Inc. ("Innophos") or its affiliated companies. 1/2025

